

H U N G R Y
HUNTER
STEAKHOUSE

©



Serving Award Winning Prime Rib for 35 years

Welcome

For more than 35 years the Hungry Hunter has been the place to celebrate birthdays, anniversaries or just treating yourself to a special dinner. We pride ourselves on providing you with the highest quality food, exceptional service and superior value. We are happy to have you as our guest and hope to make this a memorable occasion!

Appetizers

The perfect way to start off your meal.

HOT & SPICY SHRIMP

A half-dozen large shrimp sautéed in Cajun pepper sauce with garlic toast and fresh lemon.
\$8.99

CALAMARI FRITTI

Lightly breaded and fried with red peppers and onions then drizzled with ancho-chile mayonnaise.
\$8.49

JUMBO SHRIMP COCKTAIL

A half-dozen large shrimp served over crushed ice with fresh lemon and cocktail sauce.
\$8.99

CRISPY FRIED ONION RINGS

Sweet Spanish onions breaded and fried to a golden brown.
\$5.99

APPETIZER SAMPLER

A trio of our most popular appetizers. Crab-stuffed mushrooms, potato skins and calamari.
\$9.99

POTATO SKINS

Crispy skins topped with melted Monterey Jack and Cheddar cheese, bacon bits and scallions.
\$6.99

CRAB-STUFFED MUSHROOMS

Mushroom caps filled with a delicious crabmeat and mushroom stuffing, topped with Monterey Jack cheese and baked to a bubbly brown.
\$6.99

All entrées include...

All of our entrées include fresh baked bread and your choice of a cup of soup du Jour or two wonderful salads: our classic Caesar salad, or our tableside salad bar. You may also choose any two of the following...

Wild rice pilaf	Red skin potatoes	Baked potato	Steamed broccoli
Mashed potatoes	Crispy fried onion rings	Vegetable medley	

Add any additional side for \$1.79

Seafood

We pride ourselves on serving not only the finest beef, but outstanding seafood to match.

BEER BATTER SHRIMP

Six large shrimp coated in tempura batter, then deep fried to a golden brown. Served with cocktail sauce.
\$17.99

SHRIMP SCAMPI LINGUINI

Tender shrimp sautéed in garlic lemon sauce and served over hot linguini.
\$19.99

LOBSTER TAIL

10-12 ounces of Australia's finest. Served with Drawn Butter and lemon. Market Price

SEAFOOD PASTA

Succulent scallops and calamari lightly sautéed with red bell peppers, capers then tossed with linguini in a light cream sauce.
\$16.99

FLAME BROILED SALMON

A lightly seasoned fillet of salmon flame broiled and topped with a hint of garlic.
\$18.99

CATCH OF THE DAY

Our chef prepares a variety of seafood specials. Your server will describe today's selection. Market Price

CD0904W

PRIME RIB

"The best prime rib in town"

We hand select only the finest Midwestern, corn fed beef for our house specialty. We coat our ribs with our own unique seasonings, then slowly roast our ribs to the peak of tenderness. We think you'll agree that this is truly

"the best prime rib in town".

PETITE CUT

Half a pound.
\$17.99

STANDARD CUT

Three quarters of a pound.
\$20.99

HOUSE CUT

A pound and a quarter
served on the bone.
\$25.99

Steaks

Our delicious steaks are hand-cut in every location to ensure the freshest steak possible.

STEAK NEIL

A flame broil 10 ounce Flat Iron steak topped with sautéed mushrooms, onions, bacon and bleu cheese and covered with a delicate hollandaise sauce.

\$20.99

NEW YORK STEAK

A traditional steak lover's favorite. This is a well marbled center cut from the finest strip loin.

\$18.99

STUFFED TOP SIRLOIN

A bacon wrapped top sirloin is stuffed with a sumptuous mushroom mixture and finished with mushrooms sautéed in garlic butter.

\$16.99

PORTERHOUSE

For hearty appetites, this 20 ounce cut is really two steaks in one, a tender filet and a flavorful strip.

\$27.99

TOP SIRLOIN

For those who enjoy hearty beef flavor. This center cut top sirloin is flame broiled to the peak of juicy tenderness.

\$15.99

BEEF BROCHETTE

A flame broiled bacon wrapped beef brochette with red and green bell peppers, red onions and fresh mushrooms.

\$19.99

FILET MIGNON

The top of the line in tenderness, specially seasoned and flame broiled.

7oz \$20.99 10 oz \$26.99

WHISKEY PEPPERCORN TOP SIRLOIN

A classic. We lightly coat our tender top sirloin with cracked peppercorns, charbroil it to order and place in a bed of our homemade whiskey peppercorn sauce.

\$17.99

Steak Toppings

Sautéed Mushrooms *sliced fresh mushrooms, sautéed in garlic* \$2.29

Sautéed Onions in Garlic *red onion sliced sautéed with a hint of garlic* \$2.29

Chicken, Ribs and Chops

More great options to satisfy your taste buds.

CHICKEN WESTWOOD

Flaky crabmeat and creamy hollandaise sauce over flame broiled chicken breasts.

\$16.99

FOREST MUSHROOM CHICKEN

Tender flame broiled chicken breasts covered with a savory mushroom sauce.

\$15.99

CHICKEN and BROCCOLI LINGUINI

Broccoli and linguini served in a herb cream sauce, topped with sliced grilled chicken breast and Parmesan cheese.

\$17.99

LAMB CHOPS

Four extra thick chops grilled and served over a rosemary-mint glaze.

\$21.99

BAR-B-Q BABY BACK RIBS

A pound and a half of our "fall off the bone" tender ribs with our award winning BBQ sauce.

\$18.99

Combinations

Add on any of the following items and make any entrée a combination.

SHRIMP

Your choice of either three golden fried or three sautéed scampi style.
\$5.99

SCALLOPS

A quarter pound of sautéed scallops.
Add \$6.99

LOBSTER or CRAB

Add these to our famous prime rib or hand cut steaks and make it the ultimate meal!
Market price

Desserts

The perfect way to cap a wonderful dinner.

Your server will present our dessert selections at the end of your meal. Choose from a variety of decadent specialties from our mountain high Mudd Pie to our unique cheesecakes. Go ahead and treat yourself!

CD0904W

© 2004 Paragon Steakhouse Restaurants Inc.

